

O R R E R Y
Father's Day Menu

Bread & Butter
Amuse Bouche – Wild garlic velouté

Start

New season green asparagus, bresaola, velouté 501kcal / v /vg on request
Chicken parfait, apple chutney, toasted sourdough
Seafood raviolo, lobster bisque
Halibut ceviche, fromage blanc, cucumber, orange dressing
Dorset crab, mango, wasabi avocado /15 supplement

Main

Rosemary risotto, girolle, summer truffle /v /vg on request
Roasted Quail, Roscoff onion, jus Gras
Beef Medallion, potato purée, sauce Périgourdine /15 supplement
Sea bass, red pesto, courgette flower, cumin sauce
Salmon, spring herb crust, beetroot, chive sabayon /15 supplement

Sides 6.50 each

Mange-tout / v / vg on request Broccoli / v / vg on request
Cornish new potatoes / v / vg on request

Dessert

Coffee cremeux, prunes, milk ice cream / v
Strawberry mousse, English strawberries /v
White chocolate, raspberries, sorbet /v
Lemon posset, mango compote, sorbet /v
Farmhouse cheese from trolley /15 supplement

Sweet Wine Flight 50ml each (Tokaji LH, Sauternes, Coteaux Du Layon) **30**
Port Wine Flight 50ml each (White, Tawny, Ruby) **30**

2 courses 50.00

3 courses 55.00

V- suitable for vegetarian requirements / VG -suitable for vegan requirements
Adults need around 2000 kcal a day

Kindly note that a £2.00 cover charge per person will apply.

A discretionary 13.5% service charge will be added to your bill. All prices include VAT

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise

the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.



Orrery

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